

# Savory Cheese Scone



## INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	37.55
Water	22.85
<b>Cheese, cheddar</b>	<b>15.45</b>
<b>Butter</b>	<b>13.10</b>
Whole egg powder	4.60
<b>Skimmed milk powder</b>	<b>2.05</b>
Baking powder	1.90
<b>Cheese, hard grating</b>	<b>1.85</b>
Salt	0.60
Spice	0.05
<b>Total</b>	<b>100.00</b>


## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	380kcal
<b>Total Fat</b>	20g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	140mg
<b>Total Carbohydrates</b>	37g
Dietary Fiber	1g
Sugars	2g
<b>Protein</b>	13g
Calcium	353mg
Magnesium	18mg
Phosphorus	185mg
Potassium	180mg
Sodium	910mg
Iron	3mg
Vitamin A	626IU
Vitamin C	0mg

## PREPARATION

1. **Combine the flour, egg powder, skimmed milk powder, baking powder, and salt in a mixing bowl.**
2. **Stir well with a fork to mix and aerate.**
3. **Add the butter and cut into the flour mixture, using a pastry blender or two knives, or work in, using your fingertips, until the mixture looks like bread crumbs.**
4. **Add the cheeses and spice, mix lightly.**
5. **Add the water, mix only until the dry ingredients are moistened.**
6. **Gather the dough into a ball and press so it holds together. Turn the dough out onto a lightly floured surface. Knead lightly 12 times. Pat the dough into a circle 1.25 cm (0.5") thick.**
7. **Cut the dough into pie-shaped pieces, place 2.5 cm (1") apart on baking sheet.**
8. **Bake at 232°C (450°F) for about 12 minutes or until the tops are browned. Serve hot.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.